

BROKEN PLATE

KITCHEN & BAR SMASHINGLY GREEK



MEZETHES (APPETIZERS)

CLASSIC GREEK SPREADS

TZATZIKI (classic Greek cucumber yogurt dip) \$8
HUMMUS (chickpea, tahini, cumin and garlic dip) \$8
KOPANISTO (grilled red pepper, feta and smooth cheese) \$9

TRILOGY OF SPREADS

All three of our homemade spreads served with grilled pita bread. \$15

FETA BRUSCHETTA

Homemade bruschetta lightly topped with feta and served with baguette crostinis. \$9

GF RIB MEZE

Crispy baby back ribs, tossed in lemon butter and oregano. \$11

SAGANAKI

Skillet baked kefalotiri cheese, flambéed in brandy tableside... Opa! \$13

CALAMARI

Buttermilk marinated calamari served crisp with onions and tzatziki. \$12

SPANAKOPITA

Baked filo filled with garden spinach, fresh herbs and feta cheese. \$9

DOLMADES

Ripe vine leaves stuffed with beef, rice, fresh herbs and lemon veloute. \$9

KEFTETHES

Hand rolled Greek meatballs with lemon oregano butter and tzatziki. \$8

GF MUSSELS MEDITERRANEO

Steamed mussels in a white wine, tomato broth. \$13

GF PRAWN SANTORINI

Jumbo shrimp with a creamy roasted red pepper sauce. \$11

GRECIAN PLATTER

A Greek combination plate featuring calamari, dolmades, keftethes and spanakopita to excite the palate!
\$33

SOUPA (SOUP)

GF AVGOLEMONO SOUP

A classic Greek soup with chicken, rice in a rich lemon broth. \$7

SOUPA TIS MERAS

Chef's soup creation of the day, made with fresh seasonal items. \$7

SALATES (SALAD)

Greek Additions: Chicken souvaki, prawns souvlaki, or grilled salmon. \$5

GF HORIATIKI

Vine ripe tomatoes, cucumbers, Spanish onions, peppers, crumbled feta, and Kalamata olives, with our signature Greek dressing. Small: \$10 • Large: \$14

CALAMARI SALATA

Buttermilk calamari, tomatoes, onions, peppers, and crumbled feta with creamy cucumber dressing. \$16

CAESAR

Crisp hearts of romaine tossed with our signature dressing finished with shaved Parmesan and kefalotiri and homemade croutons. Small: \$8 • Large: \$11

GF SOLOMOS AND GREENS

Grilled salmon, assorted greens, red onion, cranberry's and roasted almonds with a citrus vinaigrette. \$16

MAKARONIA (PASTA) *All pastas served with warm bread!!*
Greek Additions: Chicken souvaki, prawns souvlaki, or grilled salmon. \$5

KOTOPULO TRELO

Penne pasta with grilled chicken, mushrooms, tomatoes and scallions on a nutmeg cream sauce. \$16

IONIAN SEAFOOD

Linguini pasta served with morsel of fresh fish, prawns, mussels, calamari rings, scallions and fresh tomatoes on rose sauce \$18

FETTUCCINE MEDITERRANEO

Fettuccine noodles with tomatoes, garlic, capers, olives, green onion, and fresh basil on a white wine sauce topped kefalotiri cheese. \$14

THALASINA (SEAFOOD)

 **SALMON EXOHIKO**

Filo parcel of fresh Atlantic salmon, spinach, feta cheese, and fire roasted peppers, served with rice pilaf and market vegetables. \$21

GF  **GARIDES**

Jumbo Prawns sautéed with a creamy tomato sauce, served with rice pilaf and market vegetables. \$21

 **BASA LEMONATO**

Lightly breaded and pan seared basa fillet in a lemon caper sauce and wilted greens, served with rice pilaf and market vegetables. \$18

GF  **HALIBUT DOMATA**

Pan seared fresh halibut lightly topped with a tomato caper sauce, served with risotto and market vegetables. \$26

GEVMATA (ENTRÉES)

GF **ALEXANDER SWORDS**

Our signature marinated souvlaki, with rice pilaf, Greek lemon potatoes, and market vegetables.
Chicken: \$22 • Lamb: \$26 • Prawns: \$24

GF  **KING PHILLIPS SWORD**

Beef tenderloin on a Greek sword with onions, peppers and mushrooms, served with rice pilaf, Greek lemon potatoes and market vegetables. \$25

GF **ZEUS CHICKEN**

Supreme breast of chicken stuffed with spinach, mushrooms and feta with an ouzo cream sauce, served with Greek lemon potatoes and market vegetables. \$23

GREEK RIBS

Greek spiced baby back ribs, served with Greek lemon potatoes and market vegetables. \$23

VEAL LEMONATO

Pan seared veal scaloppini with a lemon veloute served with rice pilaf and market vegetables. \$22

GF  **GREEK NEW YORKER**

10 oz. Certified Angus Beef, strip loin, seasoned with Mediterranean spices, served with Greek lemon potatoes and market vegetables and garlic baguette. \$28

GF **RACK OF LAMB**

Seasoned rack of lamb with a rosemary reduction, served with Greek lemon potatoes and market vegetables. \$35

GF **LAMB CHOPS**

Char-grilled chops, with lemon oregano butter, served with Greek lemon potatoes and market vegetables. \$31

MOUSSAKA

Casserole of eggplant, zucchini, potato and cinnamon scented beef and béchamel served with horiatiki salata. \$18

KLEFTIKO

Slow braised lamb shank, mushroom ragout, served with Greek lemon potatoes and market vegetables. \$22

GF **GLUTEN FREE**  **CERTIFIED ANGUS BEEF**  **OCEAN WISE SUSTAINABLE SEAFOOD**

Parties of 8 or more 15% will be added. Prices subject to change. GST not included.

Kali Orexi

Plate breaking is one of the traditions that have become associated with the greek concept of Kefi (good humor and fun). Plates are sometimes broken on special occasions and celebrations or any time when a group of friends get together and enjoy the mix of spontaneous fun, food, wine, good company and atmosphere.

When you enter the Broken Plate, we want you to feel the Greek spirit.

Yiasas!

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PLEASE ASK YOUR SERVER ABOUT OUR MANY GREEK WINE SELECTIONS TO ACCOMPANY YOUR MEAL.

WWW.BROKENPLATE.CA